



Washington State Department of Health
FOODBORNE ILLNESS INVESTIGATION FORM
PART II – FIELD INVESTIGATION

Return completed form to office with reporting responsibility at your health jurisdiction.

CASE ID #

I. BACKGROUND INFORMATION

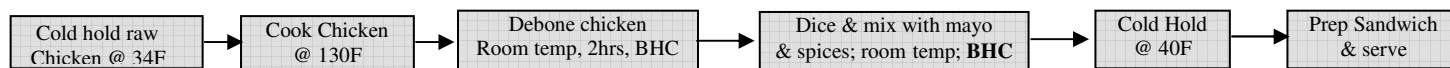
Facility Name:		Facility Address:	
Suspected Food / Meal Consumed: Date Time / /		Based on epidemiologic evidence, the following is suspected: <input type="checkbox"/> Bacterial Toxin <input type="checkbox"/> Bacterial infection <input type="checkbox"/> Viral <input type="checkbox"/> Chemical <input type="checkbox"/> Unknown <input type="checkbox"/> Other (specify)	
Name of person conducting field investigation:	Telephone Number	On site field investigation	Date of investigation

II. SUSPECTED FOODS

Suspected Food	Preparation Date	Preparation Time	Suspected Food	Preparation Date	Preparation Time

If any suspect food was not prepped on site, where was food prepared?

Complete a food flow diagram for each of the suspect food(s) listed. Include all preparation steps, temperature and time for each step if appropriate, and all opportunities for bare hand contact (BHC). Attach any records (i.e., temperature log). See example below – **Suspected Food, Chicken Salad Sandwich**



FOOD FLOW FOR:

Methods of Preparation: (Select only one)

☐ R1 ☐ R2 ☐ R3 ☐ R4 ☐ R5 ☐ R6 ☐ R7 ☐ R8 ☐ R9 ☐ R10

(R1 – Prepared in the home; R2 – Ready to eat food- No manual preparation, No cook step; R3 – Ready to eat food – Manual preparation, No cook step; R4 – Cook and Serve Foods: Immediate service; R5 – Cook and hot hold prior to service; R6 – Advance preparation: Cook, cool, serve; R7 – Advance preparation: Cook, cool, reheat, serve; R8 – Advance preparation: Cook, cool, reheat, hot hold, serve; R9 – Advance preparation: Cook-chill and Reduced Oxygen Packaging (ROP); R10 – None/ Unknown)



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III. CONTRIBUTING FACTORS - Please note that there have been changes in the contributing factors numbering scheme and consult the current version below.

A. Indicate records that verify the method of preparation for the suspected food i.e. (temperature logs).

B. Errors in food handling observed or suspected.

C. Summary: Describe the reasons you think the outbreak did or did not occur.

D. Contamination Factors related to the outbreak: (Check all that apply for the implicated food, see list below)

☐C1 ☐C2 ☐C3 ☐C4 ☐C5 ☐C6 ☐C7 ☐C8 ☐C9 ☐C10 ☐C11 ☐C12 ☐C13 ☐C14 ☐C15 ☐C-N/A

E. Proliferation/Amplification Factors related to the outbreak: (Check all that apply for the implicated food, see list below)

☐P1 ☐P2 ☐P3 ☐P4 ☐P5 ☐P6 ☐P7 ☐P8 ☐P9 ☐P10 ☐P11 ☐P12 ☐P-N/A

F. Survival Factors related to the outbreak: (Check all that apply for the implicated, see list below)

☐S1 ☐S2 ☐S3 ☐S4 ☐S5 ☐S-N/A

G. Was a Red/Blue form completed? ☐ Yes (Include a copy) ☐ No

The confirmed or suspected point of contamination (Check one)

☐Before preparation (If 'before preparation: ☐Pre-harvest ☐Processing ☐Unknown) ☐Preparation

Reason suspected (Check all that apply):

☐Environmental evidence ☐Laboratory evidence ☐Prior experience makes this a likely source

Contamination Factors:

- C1** – Toxic substance part of the tissue
- C2** – Poisonous substance intentionally/deliberately added
- C3** – Poisonous substance accidentally/inadvertently added
- C4** – Addition of excessive quantities of ingredients that are toxic in large amounts
- C5** – Toxic container
- C6** – Contaminated raw product – food was intended to be consumed after a kill step
- C7** – Contaminated raw product – food was intended to be consumed raw or undercooked/underprocessed
- C8** – Foods originating from sources shown to be contaminated or polluted (such as a growing field or harvest area)
- C9** – Cross-contamination of ingredients (cross-contamination does not include ill food workers)
- C10** – Bare-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C11** – Glove-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C12** – Other mode of contamination (excluding cross-contamination) by a food handler/worker/preparer who is suspected to be infectious
- C13** – Foods contaminated by non-food handler/worker/preparer who is suspected to be infectious
- C14** – Storage in contaminated environment
- C15** – Other source of contamination
- C-N/A** – Contamination Factors - Not Applicable

- P5** – Improper cold holding due to an improper procedure or protocol
- P6** – Improper hot holding due to malfunctioning equipment
- P7** – Improper hot holding due to improper procedure or protocol
- P8** – Improper/slow cooling
- P9** – Prolonged cold storage
- P10** – Inadequate modified atmosphere packaging
- P11** – Inadequate processing (acidification, water activity, fermentation)
- P12** – Other situations that promoted or allowed microbial growth or toxic production
- P-N/A** – Proliferation/Amplification Factors - Not Applicable

Survival Factors:

- S1** – Insufficient time and/or temperature control during initial cooking/heat processing
- S2** – Insufficient time and/or temperature during reheating
- S3** – Insufficient time and/or temperature control during freezing
- S4** – Insufficient or improper use of chemical processes designed for pathogen destruction
- S5** – Other process failures that permit pathogen survival
- S-N/A** – Survival Factors - Not Applicable

Proliferation/Amplification Factors:

- P1** – Food preparation practices that support proliferation of pathogens (during food preparation)
- P2** – No attempt was made to control the temperature of implicated food or the length of time food was out of temperature control (during food service or display of food)
- P3** – Improper adherence of approved plan to use Time as a Public Health Control
- P4** – Improper cold holding due to malfunctioning refrigeration equipment